



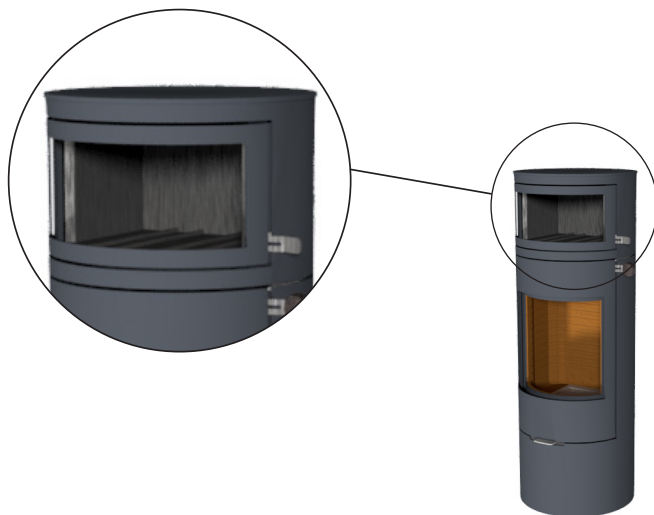
Viva L Baking Compartment

TILLÆGSMANUAL (DK)
ZUSÄTZLICHE ANLEITUNG (DE)
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Congratulations on your new RAIS/ATTIKA product. This guide explains how to use the Viva L with integrated baking compartment.



TEMPERATURE

Follow the instructions for lightning and load of wood in the stove as advised in the Viva L user manual.

After one hour, the oven will have a baking chamber temperature of 160 - 180°C and a base plate temperature of 260 - 300°C.

NOTE!

Direct food contact is not permitted in the baking compartment. As a result, only use kitchen items that are acceptable for use in a regular oven, such as a rack, baking tray, roasting pan, or similar. These are not included. The baking compartment may hold cooking tools sized 30x20 cm or with a diameter of Ø30 cm.

DOOR

Pulling the handle opens the door, which is held closed by magnets.



REMOVING THE BAKING INSERT

When the oven is cold, the baking insert can be removed for cleaning. To remove it, use a flat hand on the top of the insert from the inside. First lift and then pull out the insert.



TOP PLATE

Lifting straight up will allow you to remove the top plate.



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We reserve the right to make printing errors..



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